Service Manual
Installation Instructions
Operating Instructions
Warranty Policy & Procedures

for

Electric Fryers

Model EF-30

American Wyott Foodservice Equipment Co.
P.O. Box 1829
Cheyenne, WY 82003
(307) 634-5801
FAX: (307) 637-8071

AUG-05-2003 07:41 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.1

Table of Contents

GENERAL INFORMATION AND TROUBLESHOOTING 1

Description 2

Installation 2

Supply Connection 3

Thermostat Calibration 4

Maintenance 5-7

Cleaning 7

Service 8-9

Troubleshooting Guide 10

Suggested Temperatures & Times 11

Replacement Parts 12

AUG-05-2003 07:41 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.2

General Information

General Installation

1. Always clean equipment thoroughly before first use. (See general cleaning instructions.)
2. Check rating label for your model designation & electrical rating.
3. For best results, use stainless steel countertops.
4. Attach legs to units.

General Operation Instructions

1. All foodservice equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with any surface labeled "CAUTION HOT".
3. Where applicable, never pour cold water into dry heated units.
4. Where applicable, do not cook, warm or hold food directly in liner pans (well) pans. Always use steamtable pans/insets, etc.
5. NEVER hold food below 140°F.

General Cleaning Instructions

1. NEVER clean any electrical unit by immersing it in water. Turn unit off and allow it to cool down before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: Use warm, soapy water. Mild cleansers & PLASTIC scouring pads may be used to remove baked-on food and water scale on metal units.
3. Unplug electrical units before cleaning or servicing. All service should be performed by an American Wyott authorized service agency.

General Troubleshooting

Always ask & check:

1. Is the unit connected to a live power source.
2. Check circuit breaker.
3. Is power switch on & pilot light glowing?
4. Check rating label. Are you operating unit on proper voltage? If the above checks out and you still have problems, call an American Wyott authorized service agency (page 14-27).

AUG-05-2003 07:41 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.3

DESCRIPTION

ELECTRIC FRYERS

These electric units are designed for countertop operation. They are used for producing evenly cooked, perfectly fried products.

INSTALLATION & SUPPLY CONNECTION

Installation

1. Follow General Installation Instructions on Page 1.

   Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Level the fryer by turning the adjustment screw at the bottom of each leg.
   Do not slide unit with legs mounted, lift if necessary to move unit.

Supply Connection

1. All units are provided with two terminal blocks for field wire connections on the rear of the unit. The large terminal block (marked X-Y-Z) is for power supply connections. The smaller auxiliary terminal block (marked 1-2-3) is for connection to a fire protection circuit, or a danger switch.

   All units are provided with two knockouts: a 3/4" conduit size for power supply and a 1/2" conduit size for auxiliary terminal block wires. Both knockouts are located on the rear leg channel and are accessible by removing the rear panel.

2. Remove rear panel. Mount suitable 3/4" conduit fitting in power supply knockout. The knockout hole for 1/2" conduit fitting is covered with a closure plug. Remove this plug and mount a 1/2" conduit fitting for connections to auxiliary terminal block.

Caution: Do not remove closure plug covering 1/2" size knockout opening if connections to a fire protection circuit are not required. Removal of the closure plug under this condition may result in a shock hazard.

3. Connect field wire to the power terminal block as indicated on wiring diagram. Wire must be of the type suitable for 90°C service and of thickness as indicated on marking on rear panel.

AUG-05-2003 07:41 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.4

SUPPLY CONNECTION

Field wire connections to auxiliary terminal block must be of size indicated on marking on rear panel and suitable for 90°C service. Lead wires to the auxiliary terminal block must be connected per instructions on the wiring diagram located on rear panel; depending on whether the fire protection circuit has a Normally Open (N.O.) or a Normally Closed (N.C.) switch.

The auxiliary terminal block wiring must not be changed if connections to a fire protection system are not made. The fryer is factory assembled for operating without connections to a fire protection system.

For testing, the rated amperages are listed below:

1 phase	
208V	240V
58	50

3 phase					
208V			240V		
I x	I y	I z	I x	I y	I z
29	50	29	25	44	25

NOTE: These values are nominal ratings. Field wire connections must be capable of withstanding anticipated surges.

Replace rear panel. Ensure that equipment is grounded by installing a grounding lead to ground lug located near the terminal block.

CAUTION: Installing personnel should be guided by National Electrical Code NFPA No. 70-1978, and applicable local codes.

AUG-05-2003 07:41 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.5/18

THERMOSTAT CALIBRATION

Checking Thermostat Calibration

The fryer thermostat is carefully calibrated at the factory so that dial settings match actual frying compound temperatures. Field recalibration is seldom necessary unless the unit has been mishandled in transit or abused. Recalibration should not be resorted to unless considerable experience with cooking results definitely proves that the control is not maintaining the temperature to which the dial is set.

1. To check frying compound temperatures when recalibrating, use a precision test instrument, or a good grade mercury thermometer. Fill fry tank with frying compound to "FULL" mark.

2. Frying compound temperature should be checked at the center of the tank, approximately 1" to 11/2" below surface of frying compound.

3. Turn the dial of the thermostat being checked to the 350°F mark.

4. Allow temperature to stabilize, or until the thermostat cycles to "OFF" three times after starting with cold frying compound. With power "ON", read highest and lowest frying compound temperatures, as thermostat cycles through at least two cycles. Average the reading.

5. Thermostat should be recalibrated if temperature reading is not within 10 degrees of the control knob setting (350°F +/- 10°F). If recalibration is required, continue with steps 6, 7, 8 and 9.

6. Remove control knob by grasping outer edge and pulling straight out, without twisting or turning.

7. Hold thermostat dial shaft "B" (Figure 1) stationary with pliers, and with a screwdriver, turn screw "A" clockwise to obtain a lower temperature; or counter-clockwise for higher temperature. Each 1/4 turn (90° rotation) of screw "A" represents 18°F.

8. Replace thermostat control knob.

9. Recheck thermostat as in steps 4 and 5 above. If the fat temperature is not within 20 degrees of dial setting (350°F +/- 20°F), it means that the sensing element is inoperative and the thermostatic control should be replaced.

AUG-05-2003 07:41 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.6/18

MAINTENANCE

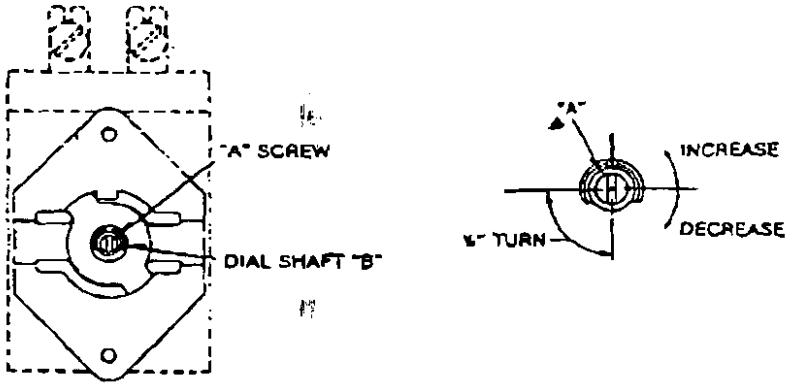


Figure 1

Removing Fry Tanks

a. Remove fry baskets.
b. Carefully grasp the black handle, CAUTION: may be hot, on the end post on top rear corner of the fryer with the left hand, and the element lift handle resting on fry tank front, with right hand.
c. Lift the element handle while at the same time, pulling the plastic handle. This will permit lifting the elements to just above frying compound level in tank. The element can be left in this position for draining frying compound.
d. Again, lift the element handle while pulling the plastic handle, until the elements lock themselves at a higher position.
e. Firmly grasp both handles of fry tank and lift it out.
f. After replacing the fry tank, simply pull the plastic handle; and at the same time, pull down the element handle until the elements rest on fry tank bottom.
g. Both the lifting out and lowering of elements can be done in one swing, without stopping at the intermediate position.

Filling Fry Tank

1. Ensure circuit breaker is at the "ON" position. This is done by pressing the "RESET" or "ON" part of the red rocker handle on the front panel.

2. Set the thermostat to "OFF" and push in the red switch marked "ON-OFF" to turn unit on. Red indicating light on the switch will come on. Turn the thermostat knob to the 300° mark and a yellow cycling light marked "HEAT ON" will come on. Push the red switch to turn it "OFF". The fryer control circuit has now been check and the fryer is ready for use.
   Caution: Do not leave elements on without frying compound in the tank.

a. Fill the fry tank to the "FULL" mark with approximately 30 lbs. of liquid or melted frying compound. Do not overfill.

AUG-05-2003 07:42 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.7/18

MAINTENANCE

NOTE: Do not use solid frying compound unless the fryer is equipped with a melt cycle option. Air holes caused when packing solid frying compound into the fryer can cause hot spots on the heating element sheath, resulting in momentary overheating of some of the frying compound and premature frying compound breakdown. It can also damage the heating elements. If it is necessary to use solid frying compound, it must be melted before adding to fry tank.

Turn the thermostat to the desired frying temperature and push in the red "ON-OFF" switch to "ON". The yellow "HEAT ON" light will stay on until the temperature set on the thermostat is reached, then the light cycles off. The fryer is now ready to begin frying. After a load has been fried, do not lower the next load into the frying compound until the "HEAT ON" light cycles off.

b. Do not allow frying compound level to drop more than 1/2" below the "FULL" mark. For proper operation of the fryer and good frying results, the frying compound level should be maintained.

c. Use a quality frying compound.

d. Filter the frying compound frequently, at least once a day.

e. Skim out food particles frequently with the strainer/skimmer.

f. Add at least 15% (of fry tank capacity) of fresh frying compound daily - more if possible - without overloading the tank. If 15% of the frying compound is not used during frying, remove some of the frying compound for other use (gravy, griddle frying, etc.) to permit adding fresh frying compound.

g. Do not overload the fry baskets. Approximately half-full or even less is correct. If foods are taking longer to fry than the chart shows, or are not browning, overloading is a probable cause.

h. Prepare the food properly.

i. Keep salt out of the frying compound. Do not salt foods with the basket above the kettle.

j. Assure a good thermostat operation.

k. Keep the fry tank and elements clean.

AUG-05-2003 07:42 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.8/18

MAINTENANCE & CLEANING

2. If the fryer is equipped with the "Automatic Melt Cycle" option, the fry tank can be filled with solid frying compound. The melt cycle can also be used to melt frying compound which has solidified since its last usage.

   To operate the melt cycle, push the white switch marked "MELT ON" to "ON". The fryer may be left unattended during the melt cycle operation. It takes approximately 18 minutes to melt 30 lbs. of solid frying compound. After the solid frying compound has melted, push the melt cycle switch to "OFF". The fryer will then heat the frying compound to the temperature set on the thermostat.

Cleaning

1. Follow General Cleaning Instructions on Page 1.
   a. Before the first time use, clean the protective oil from the bright parts and interior of tank with a solution of washing soda or other grease dissolving material.

2. The frequency of cleaning should depend on the load conditions. Set a definite cleaning schedule corresponding to how hard the kettle is used. Cleaning should be done at least once a week.
   a. Turn the thermostat to "OFF" and allow unit to cool down.
   b. Lift the elements to drain position. Wire brush or scrape elements to remove any solids adhering to the elements.
   c. Raise the elements. Lift out fry tank. Strain the frying compound into a clean container.
   d. Replace empty fry tank, lower elements to rest inside the tank.
   e. Add water to the "FULL" mark on tank.
   f. Add any good grade of cleaner, following cleaner instructions.
   g. Turn the thermostat to 250°F and let the heating unit bring the solution to a boil.
   h. Boil long enough to loosen or dissolve all varnish or carbon deposits, approximately 30 minutes.
   i. Turn the unit off and lift out the elements to drain position.
   j. If necessary, clean the thermostat bulbs using a long-handled fiber or plastic brush and mild soap solution.
   k. Rinse with clean water to remove all cleaning mixture.
   l. Lift out the fry tank and drain. Repeat steps j and k with fry tank.
   m. Rinse the inside of the tank with 2 cups of vinegar.
   n. Rinse with clean water until the vinegar odor is gone. The fry tank must be thoroughly rinsed, since even a trace of cleaner left inside the tank will ruin frying compound.
   o. Dry thoroughly. Replace the tank and lower the elements.
   p. Shut the unit off and cover tank until ready for further use.
   q. Thin films of oil subjected to frying temperatures quickly form into a gummy consistency. In order to avoid these gum formations, keep all other surfaces of the unit clean by polishing stainless steel surfaces with a damp cloth. To remove discolorations or oil film, a non-abrasive cleaner may be used.

AUG-05-2003 07:43 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.9/18

SERVICE

Service

1. **Caution:**
   a. Before servicing the unit, make certain the fry tank, frying compound and elements are cool enough to avoid burns.
   b. Before opening component access panels, ensure the electrical power supply cord to main terminal block and power supply to the auxiliary terminal block BOTH have been disconnected.

2. To replace red "ON-OFF" switch, yellow cycling light or circuit breaker, white "MELT ON" switch and melt cycle control assembly for melt cycle option:
   a. Remove the thermostat control knob by grasping outer edge and pulling straight out, without twisting or turning.
   b. Remove two screws at top of front panel. Pull top edge to open.
   c. Disconnect leads to switch, light or circuit breaker and remove the damaged component. Mark disconnected leads to identify them.
   d. Mount the new circuit breaker (or melt cycle control) with fasteners provided. The new switch or light is snapped into place from the front of the panel.
   e. Connect leads to corresponding terminals on new component. Check completed circuit against circuit diagram on rear panel.
   f. Reverse steps a and b to close front panel.

3. To replace magnetic contactor, terminal block, ground lug or auxiliary terminal block:
   a. Remove four screws securing the rear panel to the unit. Let the rear panel fall down straight before pulling it out.
   b. Disconnect leads to the damaged component.
   c. Connect the leads to corresponding terminal on the new component.
   d. Remove screws securing the damaged component to the mounting panel.
   e. Remove the damaged component and install a new component, in the same position.
   f. Check completed circuit against circuit diagram on rear panel.
   g. Mount the rear panel and put unit in operation.

4. To replace blown fuses or fuse block:
   a. Open rear panel as in step 3a above.
   b. Remove damaged fuses and replace with 40 ampere one-time fuse.
   c. To replace fuse block, remove fuse and disconnect wire leads to the damaged fuse block. Mark disconnected leads to identify them.
   d. Replace new fuse block in the same position.
   e. Connect leads to corresponding terminal on new fuse block. Check completed circuit against circuit diagram on rear panel.

AUG-05-2003 07:43 FROM:AMW WYOTT 307 637 8071 TO:12107357421 P.10/18

SERVICE

5. To replace element:
   a. Remove screws securing pivotal head cover to pivotal head. Remove pivotal head cover and gasket.
   b. Lift up the elements to drain position.
   c. Remove thermostat bulb and capillary tube clamps.
   d. Remove element support assembly.
   e. Disconnect leads to element and mark them for identification.
   f. Remove the element retaining nuts inside the pivotal head.
   g. Remove element. Mount the new element and reverse steps a through f to reassemble.

6. To replace hi-limit thermostat:
   a. Remove pivotal head cover and gasket as in step 5a.
   b. Remove hi-limit thermostat bulb and capillary tube clamps from element.
   c. Dislodge capillary bushing from hole in pivotal head.
   d. Remove bushing and thread the thermostat capillary and bulb through hole in pivotal head.
   e. Disconnect leads to the damaged hi-limit thermostat and transfer them to corresponding leads on the new thermostat.
   f. Remove screws securing the thermostat.
   g. Secure new hi-limit thermostat with screws and reverse steps a through d to reassemble.

7. To replace cycling thermostat:
   a. Remove front panel (steps 2a and 2b), rear panel (step 3a), pivotal head cover, and gasket (step 5a).
   b. Remove cover on back of end post, located on right rear corner of the unit.
   c. Remove thermostat capillary and bulb from the pivotal head as in steps 6b through 6d.
   d. Disconnect nuts securing the thermostat coil to end post and to pivotal head. Both are accessible from rear of end post.
   e. Disconnect leads to the damaged thermostat and mark them for identification.
   f. Remove screws securing the thermostat to front panel.
   g. Maneuver the thermostat to rear of the unit (through right side passage) and then into the right side end post (through opening on top panel).
   h. Remove thermostat along with bulb and capillary from the opening on back of right side end post.
   i. Wind the thermostat coil (supplied with new thermostat) around the capillary of new thermostat, at approximately the same position from bulb as on the damaged thermostat.
      Note: The thermostat coil should cover approximately 11" to 12" of capillary length.
   j. Wrap the portion of thermostat capillary which is covered by the thermostat coil, into approximately two turns of 1 1/2" to 2" diameter.
   k. Reassemble the thermostat by reversing steps 7a through 7h.

AUG-05-2003 07:44 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.11/18

TROUBLESHOOTING GUIDE

Problem / Possible Cause	Excessive and premature foaming	Greasy food/ excessive frying compound absorption	"Objectionable" odor or flavor of frying compound	"Objectionable" flavor of fried food	Excessive smoking of frying compound	Excessive darkening of frying compound	Frying compound won't hold heat	Food crust color not brown	Rapid breakdown of frying compound
Frying temperature too high/overheating (check thermostat)	X				X	X			X
Frying temperature too low (check thermostat)		X					X	X	
Overloading the fry tank	X	X					X	X	
Improper draining of food after frying		X		X					
High moisture content in food being fried		X	X				X	X	X
Inadequate frying compound turnover	X	X	X	X	X	X			
Improper preparation of food		X		X	X	X	X	X	X
Contamination of frying compound (due to salt or other foreign material)	X		X		X	X			X
Frying in foam		X					X	X	
Food being fried may be of poor quality			X	X					
Dripback from exhaust stack			X	X					X
Poor quality of frying compound-either initial or after excessive use	X	X	X	X	X	X			X
Cooking time too short				X				X	
Inadequate filtering of frying compound/excessive crumbs in fry tank	X	X	X	X	X	X			X
Keeping food in frying compound after cooking		X	X	X					
Inadequate cleaning of fry tank	X	X			X	X			X

SUGGESTED TEMPERATURES & TIMES

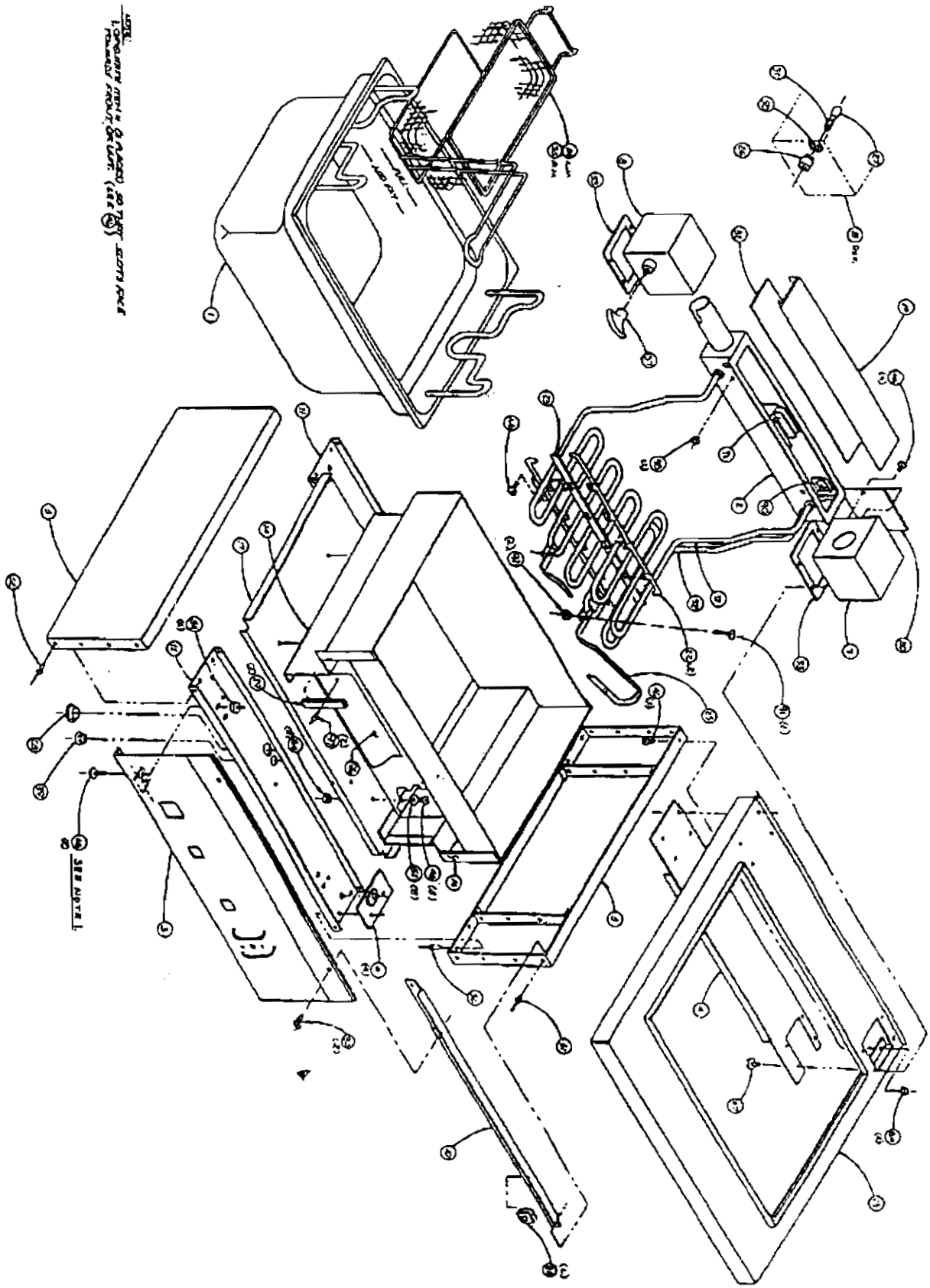
Food	Control Setting (Fahrenheit)	Time In Minutes
DOUGHNUTS:		
Cake type	375	1 1/2 - 2
Yeast raised	375	2 - 2 1/2
MEAT:		
Cutlets (less than 1/2" thick)	350	5 - 8
Chicken fried steak	350	5 - 8
Chops (very lean)	350	5 - 8
MISCELLANEOUS:		
Chinese noodles	375	1 - 2
Croquettes	350	2 - 3
French toast	350	2 - 3
Glazed cinnamon apples	300	5 - 10
French fried sandwiches	350	1 - 2
POULTRY:		
Chicken (large pieces)	325	10 - 15
Chicken (small pieces)	350	7 - 10
Chicken (pre-cooked)	325 - 350	3 - 5
Turkey (small pieces)	325	9 - 10
SEAFOOD:		
Fish cakes	350	2 - 3
Clams	350	1 - 3
Fillets (small)	350	3 - 5
Oysters	350	2 - 5
Scallops	350	3 - 5
Shrimp	350	4 - 6
Smelts	350	4 - 6
VEGETABLES:		
Egg plant	350	5 - 7
Onion rings	350	3 - 5
Potatoes (1/2" strips, one-operation)	350	6 - 9
Potatoes (blanch)	350	4 - 6
Potatoes (brown)	350	2 - 3
Potatoes (Julienne)	350	3 - 5

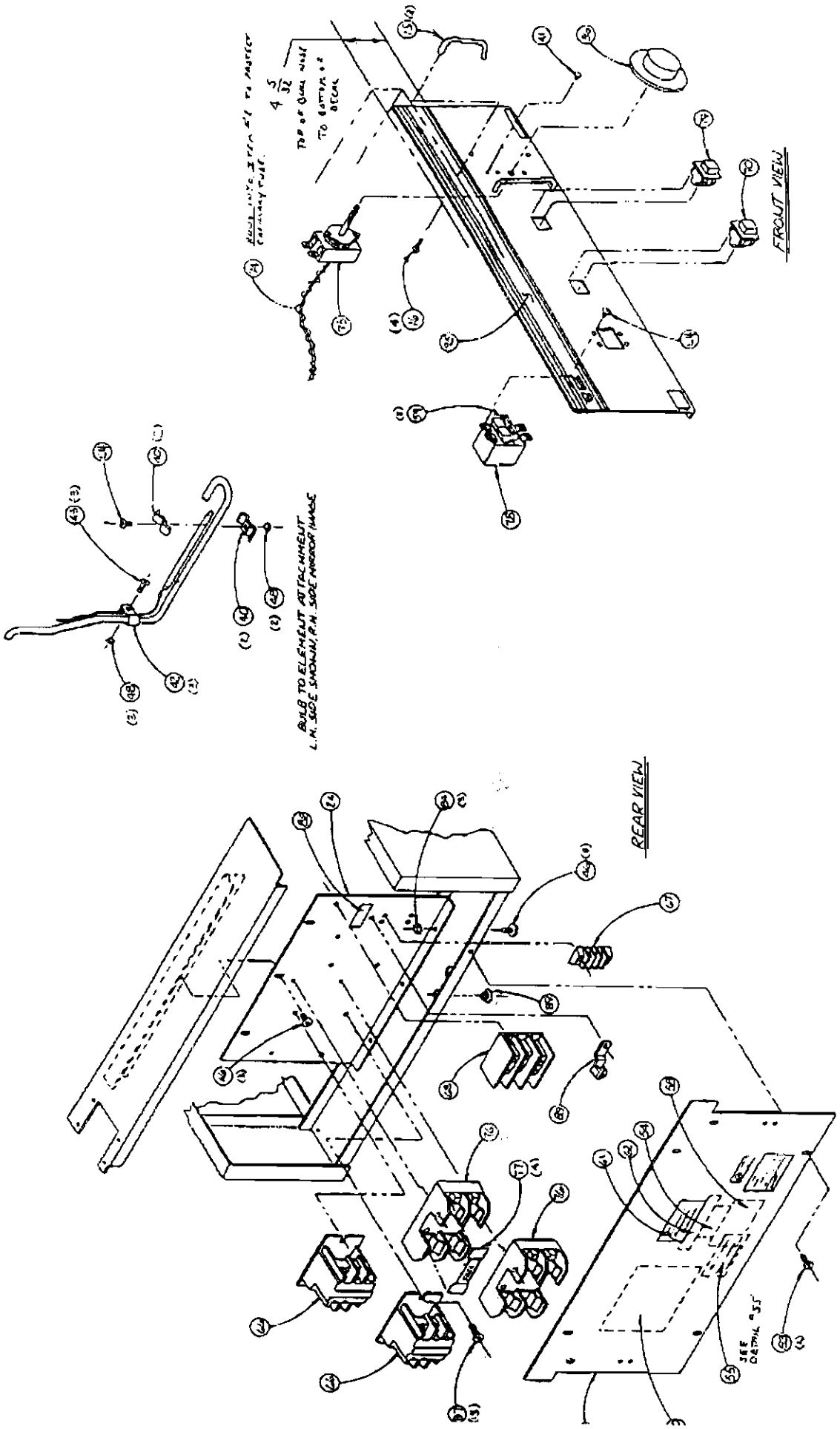
AUG-05-2003 07:45 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.13/18

NO.	P/N	QTY	DESCRIPTION
1	646214-01	1	TANK WELDMENT
2	820662-01	1	PIVOT HEAD WELD.
3	820552-02	1	FRONT PANEL ASSY
4	820358-11	1	TOP SUPPORT ASSY.
5	820001-05	2	SIDE PANEL WELD.
6	820140-01	4	LEG PAD WELDMENT
7	820666-01	1	POST THERM END
8	820660-00	1	POST LOCKING END
10	820340-10	1	TOP CROSS ANGLE
11	820341-25	2	FRONT & REAR CHAN.
12	820342-10	1	PANEL, REAR
13	820346-25	1	PANEL, TOP
14	820351-25	1	LINER WELD'T
15	217074-00	2	KNOB GUARD
16	81349-00	4	M/S 8-32 X 3/8 TRHD S/S
17	820354-25	1	BOTTOM COVER
19	820370-00	1	PIVOTAL HEAD COVER
20	820467-00	1	END POST BACK COVER
22	820472-01	2	ELEMENT SUPPORT
23	820474-00	1	ELEMENT CLAMP BAR
24	820373-00	1	CONTCTR MTG PANEL
25	820372-11	1	ELEMENT LIFT HANDLE
26	820368-10	1	PLUNGER BODY
27	820369-00	1	PLUNGER
28	820371-01	1	PLUG
29	820613-01	2	WIRE PROTECTION STRP
31	31007-23	1	SPRING, PLUNGER
32	31007-25	1	GASKET, PIVOTAL HD
33	31007-27	2	GASKET, END POST
34	31012-25	1	BASKET, L.H. FRY
35	31012-26	1	BASKET R.H. FRY
36	87055-04	1	KNOB, CONTROL
37	87053-07	1	KNOB, PULL
38	21255-02	2	GROMMET
39	31007-15	2	PLUG, 7/8" VENT
40	31007-13	8	CLAMP, THERMO, BULB
41	16044-00	1	HOLEPLUG, KNOB INDEX
42	31007-96	6	CLAMP, TUBE
43	81034-00	6	M/S PN HD 6-32 X 1/4" S.S
44	81058-00	10	M/S 6-23 X 3/8"
46	81585-00	23	M/S TR HD 10-24 X 3/8" S.S.
47	81624-00	8	H.H.C.S. 10-24 X 1/2" S.S.
48	84029-00	10	HEX NUT 6-32
49	86321-00	4	LEGS
50	84555-00	1	NUT, 5/8"-18 ELASTIC STOP
51	85075-00	8	FLAT WASHER, 1/4"
52	83266-00	20	POP RIVET 1/8" X 1/8" S.S.
54	31007-97	1	MARKER, SUPPLY
55	88370-02	1	MARKER, DISCONNECT
58	88370-15	1	LABEL, GROUND WRNG
59	88370-18	2	LABEL, RESET
60	88370-26	1	WIRING DIAGRAM
61	88370-66	1	LABEL

EF-30

NO.	P/N	QTY	DESCRIPTION
62	88370-67	1	LABEL, FUSE WARNING
66	31007-22	2	CONTACTOR, MAGNETIC
67	11072-02	1	BLOCK, TERMINAL
68	11072-03	1	BLOCK, TERMINAL
69	11964-02	7	WIRE CONNECTOR
70	13016-03	1	SWITCH, LIGHTED P/B
71	13016-16	1	SWITCH, HIGH LIMIT
72	14044-03	2	ELEMENT, 6000W 208V
72a	14044-04	2	ELEMENT, 240 V
73	14798-04	1	THERMOSTAT
74	14798-05	1	SPRING, THERMOSTAT
75	15016-00	2	WIRE TIES
76	15030-05	2	FUSE BLOCK
77	15030-06	4	FUSE
78	15037-03	1	CIRCUIT BREAKER
79	15125-04	1	INDICATOR LIGHT, AMBER
80	84236-01	2	NUT "U" #10 ZN
83	81971-00	6	#10 X 3/8" SHT MET SCREW
84	84237-00	23	#10-24 HEX NUT S.S.
86	84131-00	2	TINNERMAN NUT
87	81411-00	15	M/S PN HD 8-32 X 1/2 S/S
88	88370-68	1	LABEL, CONNECTION
89	11141-00	1	SOLDERLESS LUG
90	820547-00	1	CAP BULB CLAMP
91	81459-00	2	M/S 8-32 X 1 S/S RD
92	84091-00	2	NUT 8-32 HEX MET LOCK
95	300465-50	1	GRAPHICS APW/WYOTT
96	820351-30	1	INSULATION
97	83530-00	2	RIVET POP 1/8" X 15/64" S/S

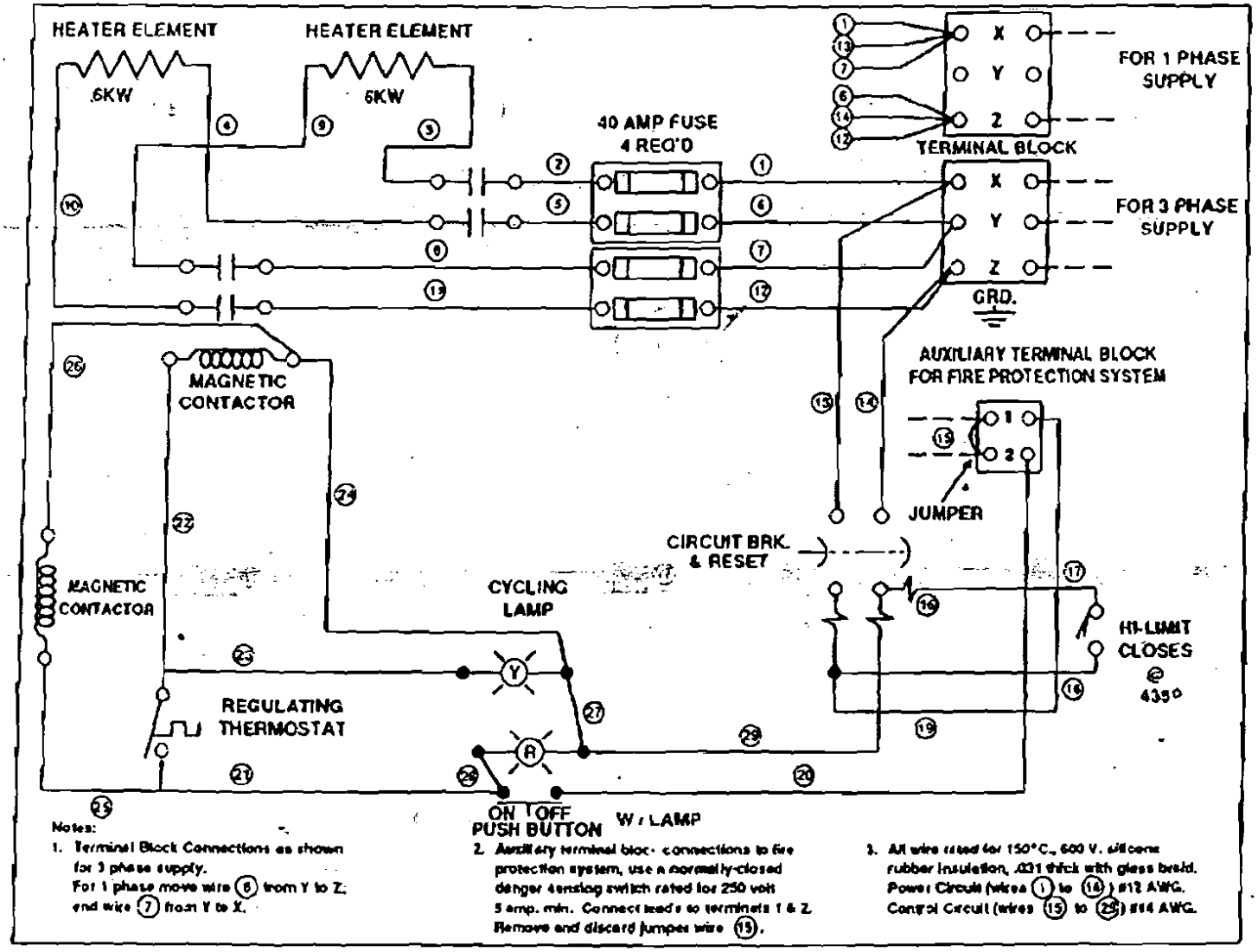



FRONT VIEW
REAR VIEW
BULB TO ELEMENT ATTACHMENT
L.H. SIDE SHOWN, R.H. SIDE MIRROR IMAGE
SEE DETAIL "55"

GAS PARTS LIST

PART #	DESCRIPTION
3525-03-56	PILOT TUBE COMPLETE WITH TIP AND SCREW
3527-02	BURNER TUBE WITH ELBOW
3503	BRASS PILOT TIP
3532	BURNER COMPLETE WITH CAP - NATURAL GAS, 1000 BTU
3533	BURNER COMPLETE WITH CAP - PROPANE GAS, 2500 BTU
3530	BURNER CONTROL VALVE
3505	PILOT CONTROL VALVE
3511	BURNER CONTROL KNOB
3501	GAS PRESSURE REGULATOR FOR NATURAL GAS
3553	GAS PRESSURE REGULATOR FOR PROPANE GAS
3507	MINI PILOT (THERMOCOUPLE)
3508	SAFETY PILOT VALVE
3507-08	SAFETY PILOT FOR INDIVIDUAL SECTION
2701-9214	RADIATION OR HEAT DISTRIBUTION PLATE
3570	BRASS ORIFICE 1/2"

AUG-05-2003 07:47 FROM:APW WYOTT 307 637 8071 TO:12107357421 P.18/18



Notes:

1. Terminal Block Connections as shown for 3 phase supply. For 1 phase move wire (8) from Y to Z; and wire (7) from Y to X.
2. Auxiliary terminal block connections to fire protection system, use a normally-closed danger sensing switch rated for 250 volt 5 amp. min. Connect leads to terminals 1 & 2. Remove and discard jumper wire (15).
3. All wire rated for 150°C., 600 V. silicone rubber insulation, .031 thick with glass braid. Power Circuit (wires (1) to (14)) #12 AWG. Control Circuit (wires (15) to (29)) #14 AWG.